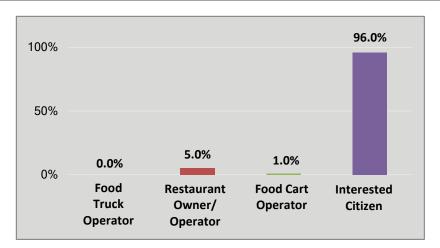
Question 1: Please indicate those that best describe your interest in the city's food truck regulations (check all that apply).

Answer Options	Response Percent	Response Count
I am a food truck operator	0.0%	0
I am a restaurant owner/operator	5.0%	5
I am a food cart operator	1.0%	1
I am an interested citizen	96.0%	97
Other (please specify)		6

answered question 101 skipped question 3



Number	Other (please specify)
1	I am the CEO of Port City Java- we are interested in opening a truck- but will not do so without clear guidelines. All brick and mortar operations can extend their reach by opening a truck, if they so desire. We compete with industry giants, who open where they please- all restaurants do. Its competition- lets let folks compete.
2	I am a travel and food writer.
3	Bar employee
4	Hungry
5	Loyal customer
6	None of the above

Question 2: What are the issues and/or concerns you have regarding the regulation of food trucks within the city?

answered question	68
skipped question	36

Number	Response
1	There needs to be a clear cut set of guidelines to allow food trucks to operate in various parts of the city/county. They are restaurants- and need to be regulated by the health dept in a way that is common sense- health standards apply. A list of common sense rules can apply that will make it so that we can all co-exist. Leave a buffer zone around an existing restaurant, food from inspected sources only (base kitchen) Duration and locations to be regulated, within reason. permits dont have to be the exact same as what exists now- we can create a permit to cover this. What a "food truck" is can be defined as opposed to a cart- (ie.self propelled, licensed motor vehicle, inspected for use on public streets, etc) they can be separated, and regulated reasonably.
2	 too many restaurants per capita in dt areall will make it difficult for restaurant owners to compete with low overhead buisnesses.ll Will make an unstable economy for land owners ll will cause tax paying New Hanover residents to lose jobs and money
3	Let's get into the food truck industry. Wilmington could use the up to date food trucks bring to areas. I enjoy eating from a truck every now and then. I would still go to restaurants
4	The issue is, Wilmington is behind times. Just about every city has food trucks and it's becoming a big business. Food trucks offer a great way for visitors and locals to get great meals at resonable prices. I would like to see more food trucks allowed in Wilmington. Thank you!
5	That regulations are strangling the mobile food truck sector in Wilmington before it is even established
6	I have no issues with food trucks in the city, in fact I think they are a good addition.
7	Nonethey should be allowed.
8	I believe food trucks are an opportunity for residents to provide viable local businesses. Obviously, the regulations need to be amended. There is a judicial way to go through this process. It is alarming that a chain such as Jimmy Johns would attempt to hinder local business development. We need to focus on promoting local entrepreneurship and food trucks are just one option for a local thriving economy. Look at Portland, Ore.'s outstanding urban planning and how food trucks have contributed to the local economy. Richmond, Va. is another example of success of foods trucks. Thank you for the outlet to voice these opinions.
9	This is America and they should be free to do business.
10	I am upset that the Patty Wagon cannot be located on Dock street every weekend like it used to be
11	That there will not be anymore food trucks downtown ever
12	I believe they should be allowed on private property as often as they want.
13	My issues and concerns regarding food truck regulations is the fact that the restrictions are currently strangling business and keeping Wilmington from growing and developing as a city in the way Durham, Asheville and Raleigh have.
14	The serious lack of delicious food coming out of trucks in downtown Wilmington.
15	No issues- Would love to see a central area where multiple food trucks can be parked during lunch downtown as they do in several cities across the country.

16 I feel that it is important to balance the protection of "brick and mortar" businesses with providing entrepreneurs the opportunity to seek out new ways to start businesses in our community. The advent of the food truck in our community represents a growing national trend and should not be discouraged by the city, as this trend presents an obvious benefit to the many outdoor/open venue events that occur through out the year. The food trucks should not be offered the position to distract customers from "brick and mortar" businesses, but they deserve the opportunity to identify key times and places where they can establish a niche market and compliment the existing businesses in the vicinity. 17 Need more services from food trucks available to the public. 18 I really think it would be great for the city to have trucks operating. Late night, special events, lunch times. 19 My issue/concern is that they are not allowed to operate enough. This 45 day regulation is absurd and outdated. That they be specific to food trucks and that hey follow the health dept regulations INCLUDING cart 20 vendors, the seem to be of mind they can show up whenever and many do not have health permits 21 I want food trucks to be able to operate downtown Wilmington. 22 No real issues. Think relaxed regulations are in order to increase the number of trucks. 23 Food trucks are a growing and popular trend across the US. They foster competition and variety and provide a great example of our entrepreneurial tradition. Passing grade on health dept inspection. Not operating right next to a competitor's open restaurant. 24 There are very few restaurants downtown that stay open past 2a after the bars close. Food trucks give us a 25 convenient option to grab a bite before heading home. 26 I have an affinity for food trucks and love the variety and portability that they provide. My only concern is that they are inspected in the same way as any other restaurant. 27 Food trucks are a valuable addition to our business community. Regulations should permit operation citywide, as long as they don't directly interfere with the operation of an existing restaurant business, and as long as they do not obstruct vehicular or pedestrian traffic. 28 I think food trucks are a great addition to our downtown scene, especially with the film industry and special events. I am the owner of North Carolina Eco Odysseys and have plans to use several of the food trucks for my event. Many cities have food trucks...it is an up and coming industry and I believe puts our city on the map as a progressive and desirable destination. 29 As long as they can maintain clean work environment that should be enough 30 31 No issues with food trucks, we need more options for people to eat late at night. Food trucks also give us healthier food options and help support the local community. 32 Food trucks need to be downtown 33 I am concerned that my favorite food truck will forever have extremely limited access to the downtown area 34 None i they will be good for the town 35 Just keep them going! I have not seen any problems caused by them. 36 I think they are neat! Other cool cities like Austin, TX are notorious for their food trucks. 37 They should be allowed. They should be regulated exactly like any other restaurant in town. 38 I want to make sure the food is okay for me to eat. That they have a sanitation grade like a restaurant. 39 It seems the rules and regulations are unclear and not very conducive to business. 40 I love the food trucks and I think they should stay. They add to the culinary treasures that contribute to the uniqueness of Wilmington. Some food trucks are better than restaurants housed in buildings!

- 41 Food trucks do not interfere with existing businesses because they cater to the "late night" crowd between 11pm and 3am. 42 Zoning restrictions, other vendors non compliance with the rules. 43 I think the food trucks should be allowed to operate as any other business. Take the risk to succeed or fail as any other. 44 I feel food trucks should be allowed. I feel we should support small/local businesses and small/local businesses 45 I feel food trucks should not be limited to only trucks affiliated with a restaurants. I would like to see more food trucks through out the city in many parking lots and events and parks. More food and beverage carts would be great too. Regulations should be more relaxed. Food trucks are a great opportunity for expanding businesses and 46 bringing new food options to people around the city. 47 Allow them. Give them as much freedom as possible. 48 Food trucks not being allowed to serve in public common areas. Food trucks should be allowed to be open in areas that have high pedestrian traffic. Also for safety reasons it would be best for the trucks to able to set up in busy public areas. It is also bad for local food trucks (small business owners) if they are forced to change locations after a time period. 49 I would like to see the food trucks have greater freedoms & availability to consumers. I think that as long as they are not parking/operating in residential areas or in the parking lot/street front of another restaurant, there is no problem. 50 Should be treated like a restaurant. 51 All we want is to be able to enjoy good, quality food that is convenient. Paralyzing the food trucks is certainly not going to drive up restaurant business. It will only force us to eat fast food. Increasing unhealthy eating habits and decreasing abilities of the small businesses. If these operators have risked starting a business, are abiding by health regulations and doing well then why would our city want to rob them of that? Or rob our patrons of it? It will only discourage the creativity and determination of others wanting to start businesses in town. What is the harm?? Restaurants? This just in: food trucks dont compete with restaurants. If anything, they compete with a drive thru. And even then, not so much. In all actuality they
 - I am also a member of a local non-profit, the food trucks gave us a way to provide food at events without the hassle of permit and staffing to cook food on-site. We've been a group holding events in the Wilmington area for almost 7 years, and have never found a restaurant in the downtown area to accommodate our need. Last year, when the rush of food trucks began, is the first year we found a solution. Crowd satisfaction increased, leading to larger event turnout, and ultimately donating more funds to the receiving charity. At the same time, we are helping another Wilmington business. Increasing our local economy with these simple solutions is a huge step toward making Wilmington more desirable and self-sufficient.

already know how to make money. That kind of mentality is possibly why they're in the red.

52

only compete with OTHER FOOD TRUCKS! In closing, if your business (restaurant) is failing, ITS YOUR FAULT. Be innovative, try something new. Thats the name of the game. Don't just cripple those who

On a mere personal level, I think that business competition is only fair. My biggest concern is that the regulation of food trucks for the purpose of safe guarding angry restaurant owners is a step backwards in free enterprise. I

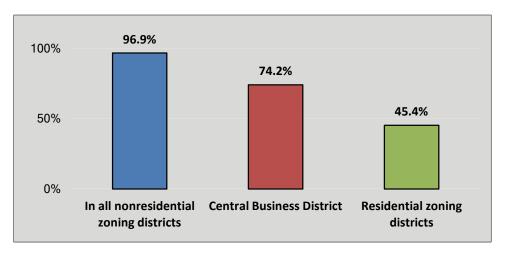
I personally love several of the food trucks that this law affects, and have missed seeing them around on the weekends and at events around town.

That the city of Wilmington may over-regulate the food trucks and consequently make it more difficult than necessary for these entrepreneurs to maintain a successful and lucrative business.

Food Truck Community Survey Results

54	Available locations for them to operate.
55	I do not think food trucks should have to apply for permits each week to sell in a specific spot. They should have the freedom to move around as is the nature of their business.
56	The current regulations seem arbitrary and not though through for a food truck. Especially regulating how often a food truck can set up in one location.
57	Freedom of competition within the food truck industry
58	Regulations that make food trucks jump through too many hoops to be able to provide service to the area's citizens. Some of these food trucks have a fantastic product with great prices, and the overburdening regulations make their product out of reach to many among their patronage.
59	To many
60	Restrictions concerning when and when food trucks can be available to the public.
61	Too many strange rules.
62	Fairness both Food Truck owners and Restaurant owners.
63	That the food trucks I frequent cannot set up & sell food w/in city limits. I find it a little ridiculous that a city such as Wilmington that prides itself as being a "forward" thinking city won't allow such a culturally advanced way of eating that finds itself at the heart of the American waytrue Mom & Pop.
64	I enjoy food trucks and just don't wish to see them regulated out of business.
65	Applicable fee for sales in CBD
66	
	With the exception of Azalea and Riverfest, we are opposed to anywhere in the CBD. It is not fair to Restaurants that struggle 5 month's out of the year that a food truck can come in during peak season and take money out of our pockets. It also cheapens the atmosphere of Downtown that we have all worked so hard to maintain.
67	Restaurants that struggle 5 month's out of the year that a food truck can come in during peak season and take money out of our pockets. It also cheapens the atmosphere of Downtown that we have all worked so

Question 3: Where should food trucks be permitted to operate within the city? (check all that apply)			
Answer Options	Response Percent	Response Count	•
In all nonresidential zoning districts	96.9%	94	
Central Business District	74.2%	72	
Residential zoning districts	45.4%	44	
Other (please specify)		18	
ans	wered question		97
sk	ripped question		7



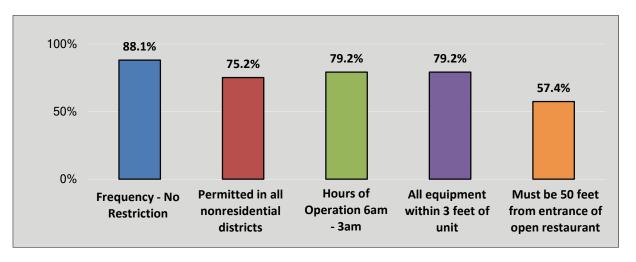
Number	Other (please specify)
1	No where
2	Anywhere downtown.
3	Come up with a map where food trucks can setup. That would be an easy fix. Residential areas should be considered on a case by case basis, ie block parties or private parties. Issues with a special permit.
4	Though they should be able to operate in any mixed-use areas
5	Private Property with owner's permission
6	If residents don't protest food trucks in their neighborhood I think they should be allowed to operate. Should be individualized to the neighborhood. I would think it would be great for neighborhood gatherings, etc.
7	Only in certain nonresidential zoning districts
8	Residential for a temporary event.
9	Anywhere that gives permissions.
10	Parks and events
11	If I were to hire a food truck to cater an event at my home for an evening, I think that should be acceptable with out question. But I understand if I lived in a populated area and a food truck parked outside every weekend bringing about late night noise i wouldnt appreciate that. There can be regulations around that.

Food Truck Community Survey Results

12	They should be allowed anywhere any other business is allowed.
13	I like to hear the ice cream truck music, but I'm not running for a hotdog.
14	No where
15	Where ever they're able to make the most money and reach the most people.
16	Anywhere in the city.
17	Only special events inside residential zoning districts
18	Anywhere but CBD.

Question 4: Below is a list of food truck regulations being proposed by the applicant. Please indicate which items you support/agree with. (check all that apply)

Answer Options	Response Percent	Response Count
Frequency - No restrictions (no limit to how often a food truck can set up at a particular location)	88.1%	89
Permitted zoning districts - All nonresidential districts	75.2%	76
Hours of operation - Between 6am and 3am	79.2%	80
All associated equipment (e.g. trash cans, awnings) must be within 3 feet of unit	79.2%	80
Food truck may not be within 50 feet of the main entrance of an open restaurant	57.4%	58
ans	wered question	101
S.A.	kipped question	3



Question 5: Of the items above that you do not support, please identify your preferred alternative.

answered question 46
skipped question 58

Frequency - No restrictions

Trucks do not supply rest rooms or parking and should have to vary their location. The question is, what is reasonable. I suggest no more than 2 days per week in any given location. This allows for the build up of a regular route, while spreading them out a bit.

Only festivals when there is an influx of population

One should be allowed to apply for a permit or license to set up any day of the week

Needs to be allowed semi-frequently, more than 2x per week but less than 6x per week

Food trucks generate followers that can twitter or facebook the location. I can agree on the "Frequency", that a truck cannot park in the same spot more than so many days a week.

5pm-2am

No restrictions

Set up no more than 2 days in a row at same location, must wait 7 days after that before returning to same location

Should be limitation on frequency

Should be restrictions, but nothing to restricting. Like boxer shorts.

I'm not sure they should be allowed to stay in the same place indefintely. Maybe be in the same place 2 or 3 times a week?

Permitted zoning districts - All non-residential districts

With permission of the property owner- why not?

None

I believe a food truck shouldn't have restrictions' except in residential areas, unless its planned and approved by a landlord having an event. Special permits can be requested

Permits should be allowed and special permits for residential districts, but should be allowed for block parties and other events.

This is the most preferable.

No zoning

Mixed-use zoning areas would be excepted

All zoning districts

I do think they should be allowed in all nonresidential districts but I think they should also be allowed, with permission of neighborhood associations, in residential districts for special events

I would be interested in the option to obtain temporary permits in residential areas for special events, if that option is not already available.

I'm not sure, but I wouldn't want a food truck to be able to sit just outside my neighborhood simply because that's where the non-residential district ends. They should be in an already established commercial area where traffic is already at a medium to high volume.

Permissions from property owners

May be a need in a residential area for a mobile unit. I think special consideration should be given to this.

Any place

All zoning districts including residential

I'm not sure what this means, so I can't support it.

Not in CBD

Hours of operation - Between 6am and 3am

Totally agree on proposed times

I totally agree with the hours of operation (6am to 3am)

24hr just like any other business has the option to do.

No restriction

Should have limitation on hours of operation

Any time. McDonalds is 24 hours.

Reasonable hours, but food trucks offer flexible hours for when brick and mortar stores are not open.

24 hour operation as an option

There is no reason to exclude those 3 hours in the morning. There are night workers and early morning workers that may benefit from it. If a truck wants to be up and open at those hours, what is so special about those 3 hours that we should restrict it.

Let them be open whenever like a normal restaurant or other business

Make it 24-7. if there is a market between 4am and 5am. wtf? That's 2 hrs. why make 'em pack up or shut the doors.

All associated equipment (e.g. trash cans, awnings) must be within 3 feet of unit

Depending on location. A truck might be in an area that could allow for tables and chairs.

I agree with the equipment. However; some trucks in some areas should be allowed to setup seating for their patrons. This should also be indicated on the map. What is allowed in what areas. Maybe color code what is allowed in what areas on the map.

Absolutely. The unit should have all associated items contained.

Ten feet

A 3 foot awning? That's a small awning...you can do better than that

If the space where they are parked has the room and the vendor wants to put up 1 table for there customer to eat at or at least organize there order. Such as sauces, forks, knives, check the order to make sure it's correct, etc...

Should be six feet

Three feet is too close and could be considered a fire hazard.

6-10 feet

Less room for a line to form. who wants to stand next to a smelly trashcan. Give them a leash and then we'll pull it back. I trust they are respectful to others.

Such a close proximity may cause a logistical obstruction to controlling the flow of patrons.

Five to ten feet from truck

An awning by nature is going to extend further than 3 feet as will any pop up windows...so does that mean a truck couldn't put its awning out if it went further than 3 feet off the truck?

I think this should be up to the property owner? If the truck is in public property I guess you could regulate the set back but 3 feet is pretty tight

Food truck may not be within 50 feet of the main entrance of an open restaurant

If a specific truck can only be there a max of 2 days/week, it cannot seriously damage a brick and mortarand they need to compete anyway.

I agree with the 50 feet, but what about completion and the american dream? What if a restaurant would open next to an existing restaurant? That's okay? If 50 feet is okayed- I'm okay with it...

I agree with the 50 feet of a resaurant. However; competition is what makes America Great.

I think there should be an exception to this for special events and festivals. For instance, if a food truck purchases a vendor space during a festival, there is a high probability that the location will be within 50 feet of an open restaurant. Providing more options for festivals and special events encourages attendance and benefits all parties involved in the long run.

Only if brick and mortor restaurants have to be separated by 50 feet.

Doesn't make sense - there are restaurants next to each other within 50 feet

Difficult for Downtown on weekends. Closing Water Street between Market and Chestnut would provide a central area for food trucks to congregate and allow for easier crowd control and policing by Wilmington PD

Food trucks are allowed within 50 feet of an open restaurant - we live in a capitalist society. May the best man win.

Food Truck can operate anywhere

100 feet

30 feet

I believe that not all restaurants are in direct competition with each other. If a food truck is selling Mexican food near a pizza parlor, the customer's pallet will decide where they eat, not just convenience.

I am a business owner here in the City of Wilmington. I do not operate any food service business however if I did I would not want a food truck 1000 ft from the main entrance of my restaurant. I believe it should be a greater distance than 50'

Why? People should be able to chose and restaurants should have competition.

Permissions or compromise from surrounding business owners

I think it should be further away than fifty.

Free Enterprise customers can chose.

I do not believe food trucks take business from restaurants because the customers are different type.

Resturants are within 50 feet of other resturants and they are not being regulated to move.

As long as they are not in the parking lot/street front of said restaurant, then I see no problem.

If a restaurant can open within 50 ft of another and offer a similar menu and prices, then why cant a food truck park within the same? Again, there is no competition for restaurants (if they're doing what they should be).

In my experience, food trucks have been around in the late night hours of downtown Wilmington and beach district where there aren't many open restaurants anyway. I don't think that a food truck should set up shop at 6pm across the street from an open restaurant, but at 10/11pm when most are winding down anyways, I don't see why not. Don't give them the whole night but perhaps a time stipulation on when they can open the awning for business. I think 10 is a fair hour to do so.

Competition makes a better product. Restaurants will need to be better if there is more competition.

It's the United States. Competition makes for a better product.

I support this iin theory but my concern is that in downtown areas, this may be impossible. And I'm sure there are resturants downtown with doors less than 50 feet from each other so why should the food truck be different.

I would say let them be open where ever unless its the restaurant's property and they haven't agreed

Brick and Mortar should have more of a say than me. That could be tricky. Written consent, ethics and good

Agree

Not during events

Illogical to limit competition based on proximity to similar businesses.

This is kinda asinine. I get the rational, but unless you can keep normal restaurant locations more than 50ft apart, I don't think you should try to force it on food trucks either. But, it is what it is.

Should not be allowed within 500 feet